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such milk or cream to be made, and if conditions warrant the board of health shall summon such person or persons to appear before them within three days after the date of service of such summons to show cause why his or their license or licenses shall not be revoked. The board of health shall proceed to hear such matters and, in their discretion, if the allegations of said complaint are true and in their judgment sufficient, revoke the license or licenses of such person complained of.

And in case of difficulty of determining the character of the milk sold, a chemical and bacteriological examination may be secured and the sale of milk which does not conform to the following standards shall be prohibited. Chemical analysis: Standards hereinbefore stated. Bacteriological analysis: Milk, 500,000 bacteria per cubic centimeter; cream, 800,000 bacteria per cubic centimeter.

MEADVILLE, PA.

Garbage and Refuse—Care and Disposal. (Reg. Bd. of H., Aug. 5, 1913.)

No. 1. Garbage as herein used means refuse from animal and vegetable matter, and foodstuffs after it has been used as food, except night soil, and all refuse animal and vegetable matter which was intended to be so used, and refuse from the market, house and store refuse, floor sweepings, kitchen and table waste of animal or vegetable nature, vegetables, meats, fish, bones, fat and all offal, broken glass, chinaware, paper, rags, bottles, shoes, and like refuse.

No. 2. Every resident householder, tenant, hotel keeper, boarding-house keeper, all business places, and also all parties and persons occupying dwellings, including all private persons and corporations, shall provide or cause to be provided and keep or cause to be kept at all times portable metal cans for garbage, said cans to be perfectly water-tight, and to be kept with handles on the outside, and tight-fitting covers.

The said persons or corporations shall also keep or cause to be kept a separate receptacle for miscellaneous refuse. These receptacles shall not be less than 1 bushel capacity.

The receptacles for garbage and miscellaneous refuse shall be kept in the rear of the house or passageway. These receptacles shall not be placed or kept at any time on the street, alley, sidewalk, or any other public place.

No. 3. The collection of garbage and miscellaneous refuse must be made from every part of the city of Meadville twice each week. The health officer will designate how often the garbage and refuse shall be removed from hotels, restaurants, boarding houses, butcher shops, stores, groceries, etc.

No. 4. The garbage can must be scalded after it has been emptied. When leaking or in any way defective, it must be repaired or replaced by a new can.

No. 5. Carts or wagons for the removal of garbage shall be equipped with body boxes of metal composition with metal lids, water-tight, and strongly built. They must be kept thoroughly cleansed and well painted.

No. 6. No person or persons except such as are duly licensed as garbage collectors shall haul any garbage within the city of Meadville, and garbage collectors must take all garbage collected to the city crematory.

No. 7. No garbage or miscellaneous refuse or refuse of any kind shall be thrown in or upon any street, alley, public or private grounds, any running stream or any body of water within the city of Meadville.

No. 8. The person or persons to whom a license is granted to collect garbage and miscellaneous refuse shall not charge above the sum of 40 cents per month for each private family, \$1 per month for each store or boarding house, and from \$2 to \$5 per month for hotels and restaurants, this to be regulated according to the amount of garbage and miscellaneous refuse to be removed; and amount of charges to be fixed by health officer.

No. 9. No person shall bury or burn any garbage in their private yards or gardens, or in any other place within the city limits.

No. 10. Any person violating any of these rules shall, on conviction before the mayor or any magistrate of the city of Meadville, be fined not less than \$5 nor more than \$100 for each offense, or, in default of payment, be committed to the county jail for a period not exceeding 30 days.

Foodstuffs—Protection and Sale. (Reg. Bd. of H., Feb. 4, 1913.)

Rules adopted by the Meadville board of health to be observed by grocers, bakers' and butchers in the sanitary care of food products in grocery stores, bake shops, butcher shops, and markets:

RULE 1. Food products that do not have to be peeled, pared, or cooked before they are fit for consumption, when inside or outside, must be tightly covered with a wood or glass cover or exposed in special cases for this purpose. Inside they must be elevated from the floor 20 inches, and when outside they must be elevated 30 inches from the floor or sidewalk. All other food products that have to be peeled, pared, or cooked before they are fit for consumption may be exposed, but must be elevated above the floor or sidewalk 20 inches.

RULE 2. All crackers, cakes, candies, or breadstuffs in barrels, boxes, buckets, baskets, and cans must be covered with tight-fitting covers which may be either wood or glass, or exposed in glass show cases.

RULE 3. All containers of various kinds holding pickles, fish, and fruit butters must be covered with tight-fitting wood or glass covers.

RULE 4. All cases or boxes used to contain breadstuffs, cakes, pies, or other like products must be cleaned once every week thoroughly by washing with soap and water both inside and outside, then thoroughly rinsed and aired. All stands and wagons from which food products are vended or sold must be at all times kept clean and in sanitary condition, free from offensive odors or any accumulation of decomposed animal or vegetable matter.

RULE 5. Handling or tasting of food products, such as butter, fruit butters, all dairy products or allied products, by prospective customers will not be allowed at any grocery store, bake shop, meat shop, or market.

RULE 6. The wrapping of food products in newspapers, old sacks, or any paper that has been formerly used is strictly forbidden.

Penalty.—That any person or persons violating any of the above rules, whether vendor or vendee, shall be liable to a fine of not less than \$1 or more than \$10 for the first offense nor less than \$10 or more than \$100 for each subsequent offense, together with costs of prosecution, which fines and penalties shall be collected in the manner provided by law for the recovery of like fines and penalties: *Provided*, That in default of payment the defendant shall be committed to the county jail for not less than 1 day or more than 30 days for each offense.

Poultry—Keeping of, in City. (Reg. Bd. of H., June 3, 1913.)

SECTION 1. It shall be unlawful for any person to keep chickens, ducks, geese, or other fowls in the city of Meadville without having obtained a license or written permit from the board of health.

When permits are granted for the keeping of chickens, ducks, geese, or other fowls in the city of Meadville, they shall not be maintained or kept within 40 feet of any dwelling, and must be kept confined in proper pens constantly between the 1st day of April and the 1st day of November of each year.

SEC. 2. All pens, yards, and inclosures shall be kept in a clean and sanitary condition; and all accumulation of filth in and about the same shall be removed weekly.

SEC. 3. Any violation of this rule is punishable by a fine of not less than \$5 or more than \$100 for each and every offense.